



— 2018 —

B'nai Mitzvah Packages



Mazel Tov

Banquets at Nassau Inn are renowned for their elegance, charm and good taste. We welcome the opportunity to host your family milestone at this unique destination, centrally located in the heart of downtown Princeton on Palmer Square. Our catering managers will create an effortless planning process and unforgettable event. Enclosed please find our B'nai mitzvah reception packages and information to help you plan a memorable event. Our 13 elegant banquet rooms can accommodate 5 – 250 guests. Menu prices are per person and subject to change. All banquets are subject to sales tax, service charge and gratuity.

Nassau Inn's luxurious Prince William Ballroom is an ideal space for large groups, accented with warm gold tone fixtures and topped with rich cherry wood crown molding. Floor-to-ceiling windows allow natural sunlight to pour in, making themes of any color and design sparkle. Adjacent to the Ballroom is the Senior Room, perfect for cocktail receptions. This charming space has exposed dark wood beams, a decorative fireplace, and overlooks Palmer Square North with access to outdoor space (seasonal).

The following items are included in our B'nai mitzvah packages:

- **Parlour suite for one night**
- **Challah ceremony**
- **“Torah design” B'nai mitzvah cake**
- **Open bar with premium brand liquors**
- **Individualized floor plans**
- **Tapered or votive candles on each dining table**
- **White or ecru floor-length table linens and napkins**
- **Place cards and personalized printed menus for each guest**
- **Direction and accommodation cards to enclose with your invitations**
- **Kosher catering available**

Nassau Inn can customize your event to meet your needs. Contact our Catering Department at 609-921-7500 or sales@nassauinn.com for available dates.

B'nai Mitzvah Package

Your package includes butler-passed Perrier upon arrival, one hour of butler passed hors d'oeuvres, appetizer, salad, entrée, B'nai mitzvah cake, open bar with premium brand liquors, wine poured tableside for adults, coffee and tea service and beverages on display for the children.



ADULT RECEPTION AND DINNER

Hors D'Oeuvres

(Select Six)

Sesame Chicken, Thai Sweet Chili

Spanikopita

Wild Mushroom Tart

Brie, Raspberry, Phyllo

Mini Franks in a Blanket, Mustard

Mini Beef Wellington

Spinach and Artichoke Tart

Smoked Salmon, Herb Cheese, Pumpernickel

Bellini, Caviar, Crème Fraiche

Sliced Filet Mignon, Crostini, Horseradish Gorgonzola Aioli

Fresh Tomato and Mozzarella Crostini

Rare Seared Tuna, Wasabi Spread, Crostini

Poached Salmon Display

Whole Poached Salmon, Sliced Cucumber, Dill Crème

Dumplings & Yakitori

Ginger Shrimp Dumplings, Edamame Dumplings, Vegetable Spring Roll and Grilled Chicken Yakitori Skewers, Chinese Mustard, Duck Sauce and Soy Sauce

B'nai Mitzvah Package (cont'd)

Traditional Challah Ceremony

Appetizers

(Select One)

Goat Cheese & Tomato Risotto Cake, Basil Aioli
Mushroom Strudel, Roasted Red Pepper Sauce
Seasonal Ravioli

Salad

(Select One)

Spring Mix Greens, Tomatoes, Julienne Carrots, Red Cabbage, Cucumbers, Balsamic Vinaigrette
Butter Lettuce, Orange Segments, Asparagus, Pine Nuts, Tarragon Vinaigrette

Entrées

All entrées are served with dinner rolls, Chefs choice of starch and seasonal vegetables

(Select two plus a vegetarian option permitted with pre-determined counts. Place cards to note entrée selection.)

Filet Mignon, Bernaise Sauce
Braised Beef Short Rib Demi-Glace
Pan Seared Halibut, Lemon Chive Beurre Blanc
Pan Seared Salmon, Orange Ginger Reduction
Herb Crusted French Cut Chicken Breast, Natural Jus

Dessert

B'nai Mitzvah Cake

Tablesides Offering of Freshly Ground Regular and Decaffeinated Lavazza Coffee and Assorted Teas

\$115 Per Person (Daytime) 4 hours

\$125 Per Person (Evening) 5 hours

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply



B'nai Mitzvah Package (cont'd)

YOUNG ADULT RECEPTION AND DINNER



Displayed Hors D'Oeuvres

Pizza Bagels
Mini Franks in a Blanket, Mustard
Vegetable Spring Rolls Thai Chili Sauce
Buffalo Wings, Bleu Cheese

Themed Dinner

(Select One)

Jersey Boardwalk

Fresh Fruit Display Caesar
Salad

Entrée Stations

(select three)

All Beef Hot Dogs, Relish, Sauerkraut, Mustard
Mini Beef Sliders, Lettuce, Cheese, Tomato,
Mayonnaise, Ketchup
Grilled Chicken Skewers, BBQ Sauce, Ranch Dressing
Corndogs, Pickles, Mustard
Mac & Cheese, Seasoned Bread Crumbs, Tomato
Curly Fries, Ketchup, Cheese Sauce
Mitzvah Cake
Sundae Station, Mini Waffles

South West Fiesta

Mixed Greens Salad, Corn, Tomatoes, Avocado,
Cilantro, Lime, Ranch Dressing
Chips, Salsa, Guacamole

Entrée Stations

(select three)

Quesadillas, Red and Green Pepper Confetti, Pico de
Gallo, Sour Cream
Fajita Station (Chicken or Beef) Flour Tortillas, Shredded
Cheese, Sour Cream, Pico de Gallo
Corn Taco Station (Chicken or Beef) – Shredded Lettuce,
Shredded Cheese, Sour Cream, Pico de Gallo
Enchiladas (Beef, Vegetable, or Chicken)

Spanish Rice, Pinto Beans
Mitzvah Cake
Sundae Station, Churros

\$59 Per Person

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply



Beverages

Premium Open Bar

Included in Packages

Liquor

Absolut, Tanqueray, Bacardi, Captain Morgan, Jack Daniels, Seagram's VO, Dewar's, Cuervo Gold

Cordials

Amaretto, Café Lolita, Peach Schnapps, Triple Sec, Sweet and Dry Vermouth

Beer *(Select three)*

Amstel Lite, Heineken, Sam Adams, Corona, Yuengling, River Horse IPA, Harpoon IPA, Sam Adams Seasonal, Brooklyn Seasonal

House Wine

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

Other Beverages

Assorted Soft Drinks, Juices, Mineral Water, O'Doul's

Super Premium Bar Upgrade

\$12 Per Person

Liquor

Ketel One, Bombay Sapphire, Johnny Walker Black, Captain Morgan, Maker's Mark, Crown Royal, Patron Silver

Cordials

Amaretto di Saronno, Cointreau, Sambuca, Kahlua, Sweet and Dry Vermouth

Beer *(Select three)*

Amstel Lite, Heineken, Sam Adams, Corona, Yuengling, River Horse IPA, Harpoon IPA, Sam Adams Seasonal, Brooklyn Seasonal

Wine *(Select four)*

Benziger Chardonnay, Cabernet Sauvignon, Merlot, Santa Margherita Pinot Grigio, A by Acacia Pinot Noir

Other Beverages

Assorted Soft Drinks, Juices, Mineral Water, Kaliber

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply



Additional Information



Deposit and Payment Schedule

\$2,000 Deposit due with signed contract. Should the mitzvah be contracted six months or less prior to the mitzvah, a 50% deposit is due with the signed contract. Six (6) months prior to the mitzvah date a 50% deposit is required. Final payment required seven (7) business days prior to the mitzvah date. In addition to the final payment a credit card for authorization for approximately twenty (20%) more than the actual charges is required to offset additional charges after the final payment should any occur. Initial deposit and 50% deposit may be made via check or credit card. Final payment may be made via certified check or credit card.

Guarantees

Guaranteed number of attendees is due seven (7) business days prior to the B'nai mitzvah including the exact entrée count for adults, children and vendors. This number may not be reduced.

Overtime

Evening B'nai mitzvah receptions may be extended up to an additional hour.

Daytime receptions may not be extended. The following charges apply:

\$500 fee for the use of the room

\$6.50 per adult to keep the bar open

\$25 per bartender (1 bartender per 50 guests required)

Guest Room Accommodations

A complimentary suite will be reserved for the evening of your event.

Guest room blocks are available for your out of town guests. Please contact our sales department at 609-688-2634 for information.

